

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/31/06Day: Sun DayBREAKFAST - Arrival Time: 0650Officer's Signature: EJGNo. of Meals: 4

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Branula	4	40	
Hot Cereal	150 or More	Blueberry Pancakes	3	63	110
Juice	40	Margarine	2		
Milk	38 - 40	Syrup	1		
		Grilled Ham	2 or	90	145
		Milk	1	40	

LUNCH - Arrival Time: 1205

Officer's Signature: \_\_\_\_\_

No. of Meals: 4 meals

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken Kelaquen	3 oz	95	140
Stew	160 or more	Steamed Rice	2/3	110	165
Hot Starch	150 or more	Titiyas	2	63	
Hot Vegetables	160 or more	Sautzed Local Seasoned Vegetables	3/4	110	165
Canned fruits/Pudding	40 or less	Fresh Island Mixed Fruit Cup		40	
		Milk	1	40	
		Margarine	2		

DINNER - Arrival Time: 1705Officer's Signature: JR/ht

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chamorro Style Pot Roast w Gravy	3 or	90	148
Stew	160 or more	Steamed Rice	2/3	115	170
Soup	175 or more	Hearty Vegetable Soup	2 1/2	165	180
Hot Vegetables	160 or more	Chamorro marinara w/ sauce			
Canned fruits/Pudding	40 or less	White roll	1		
Milk	40 or Less	Margarine	1		
		Peach halves	2		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion: 1 40  
 Scoops; cups; tins; tapers; bowls; handout; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/30/06Day: SaturdayBREAKFAST - Arrival Time: 6760Officer's Signature: JBNo. of Meals: 4

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Boiled eggs	2 ea.		
Hot Cereal	150 or More	atoli	1 C.		
Juice	40	chilled juice	1 ea.	40	
Milk	38 - 40	milk	1 ea.	40	
		Twist Bread	1 ea.		
		Butter / Jell	1 ea.		
		Graham Cracker	3 Pcs.		

LUNCH - Arrival Time: 1205Officer's Signature: JBNo. of Meals: 4

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken com w/ sauce	3oz.	120	149
Stew	160 or more	Stirfry veg. oriental	1/2 C.	110	167
Hot Starch	150 or more	Peach	1 C.		34
Hot Vegetables	160 or more	milk / juice	1 ea.	40	40
Canned fruits/Pudding	40 or less	Tuna Sandwich	1 ea.		

DINNER - Arrival Time: 1710Officer's Signature: JBNo. of Meals: 4

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110-140	Beef Bistek w/ vegetables	3oz.	135	150
Stew	160 or more	Steamed rice	2/3 C.	130	170
Soup	175 or more	Hearty Veg. Soup	1 C.	160	178
Hot Vegetables	160 or more	Seasoned Carrots	1/2 C.	110	168
Canned fruits/Pudding	40 or less	white roll / margarine	2 ea.		
Milk	40 or Less	Pears - fresh	1 C.	40	40
		Tuna Sandwich / milk	1 ea.		

Quantity/Portion:

Scoops; cups; tins; wagon; bowl; handful; slices; slabs; Each; pieces; etc.....

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**KJD&CF****Kaguan Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/29/06Day: FridayBREAKFAST - Arrival Time: 0655Officer's Signature: Bmo

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scrambled eggs	1/4 c.	125	145
Hot Cereal	150 or More	oatmeal	1/2 c.	128	155
Juice	40	chilled juice	1/2 c.	40	
Milk	38 - 40	milk	1 c.	40	
		apple muffin	1 ea.		
		jelly	1 ea.		

LUNCH - Arrival Time: 1155Officer's Signature: Bmo

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Tender roast Beef Au Jus	3 oz.	120	150
Stew	160 or more	Dinner rolls	8 pk.		
Hot Starch	150 or more	Rice	2/3 c.	130	155
Hot Vegetables	160 or more	Buttered Carrots / veg. Collage salad	1/2 c.	120	160
Canned fruits/Pudding	40 or less	Red fruited Jello	1 c.	40	
		milk	4 ea.	40	
		sandwich	4 ea.		

DINNER - Arrival Time: 1715Officer's Signature: Bmo

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Battered fish w/ tartar sauce & lemon	3 oz.	100	150
Stew	160 or more	Sautéed Chinese Cabbage / carrots / B. pepper	1/2 c.	90	165
Soup	175 or more	MISO Soup	1 c.	110	175
Hot Vegetables	160 or more	Buttered Green beans	1/2 c.	90	165
Canned fruits/Pudding	40 or less	Honeydew	1 c.	40	
Milk	40 or Less	milk	1 ea.	40	
		sandwich	1 ea.		

rice 2/3 c.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops, cups, telen; spoon; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/28/06Day: ThursdayBREAKFAST - Arrival Time: 0707Officer's Signature: Pom

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French toast	3 pcs	60	140
Hot Cereal	150 or More	Maple Syrup	1 ea.		
Juice	40	Chilled Juice	1/2 C.	40	
Milk	38 - 40	milk	1/2	40	
Bacon		Turkey Bacon	1 C.		
		Butter	2 pcs		
			2 ea.		

LUNCH - Arrival Time: 1200Officer's Signature: JS Robert

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Crispy Chicken	3 oz.		148
Stew	160 or more	Baked Brown Potatoes	1 C.		177
Hot Starch	150 or more	Homemade wheat roll / margarine	2 ea.		
Hot Vegetables	160 or more	Seasoned Peas	1/2 C.		157
Canned fruits/Pudding	40 or less	Carrot Pineapple Salad	1 C.		33
		Fresh apple	1 ea.		36
		milk / juice	1 ea.		48
		Tuna Sandwich	1 ea.		

DINNER - Arrival Time: 1720Officer's Signature: MJB.

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity/Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork Chissteak	3 oz.		150
Stew	160 or more	Steamed rice	2/3 C.		148
Soup	175 or more	minestrone Soup	1 C.		179
Hot Vegetables	160 or more	Crab & Broccoli Salad	1/2 C.		38
Canned fruits/Pudding	40 or less	w/roll / margarine	2 ea.		
Milk	40 or Less	Pear Halves and Sugar Cookies	2 ea.		
		Tuna Sandwich / milk	1 ea.		40

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F. or more
- Vegetables and Stews: 160 Deg. F. or more
- Soups and gravies: 175 Deg. F. or more
- Meats (sliced) 140 Deg. F. or more; may be served at no less than 110 Deg. F. for 30 minute serving period
- Milk Products: 40 Deg. F. or less
- Salads, Juices, and Canned Fruits: 40 Deg. F. or less

Quantity/Portion:

Scoops; cups; telen; teap; bowl; handful; slices; slabs;  
Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12-27-06Day: WednesdayBREAKFAST - Arrival Time: 0715Officer's Signature: 

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled Eggs	1/2 c.	110	145
Hot Cereal	150 or More				
Juice	40	chilled juice	1/2 c.	40	
Milk	38 - 40	milk	1 c. 2%	40	
		Scattered hash browned Potatoes	1/2 c	110	150
		Buttered wheat toast	2		
		Jelly			

LUNCH - Arrival Time: 1213Officer's Signature: 

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	old fashioned meatloaf	3oz	90	150
Stew	160 or more	Buttered Mashed Potatoes	1/2 c.	90	165
Hot Starch	150 or more				
Hot Vegetables	160 or more	Seasoned Mixed Peas and carrots	1/2 c.	105	160
Canned fruits/Pudding	40 or less				
		Homemade white Roll	2		
		Peach halves / Angel food cake	2		
		milk Margarine	1 c. 2% 2		

DINNER - Arrival Time: 1646Officer's Signature: 

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity/Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey Adobo with vegetables	3oz.	92	140
Stew	160 or more				
Soup	175 or more	French Onion Soup		120	180
Hot Vegetables	160 or more	Garden Salad with Dressing		120	160
Canned fruits/Pudding	40 or less	Papaya or Banana	1	40	
Milk	40 or Less	milk		40	
		Homemade white Roll	2		

Generally, Temperature standards are:

- Creamed Items and Hot Cereals: 150 Deg. F. or more
- Vegetables and Stews: 160 Deg. F. or more
- Soups and gravies: 175 Deg. F. or more
- Meats (sliced) 140 Deg. F. or more; may be served at no less than 110 Deg. F. for 30 minute serving period
- Milk Products: 40 Deg. F. or less
- Salads, Juices, and Canned Fruits: 40 Deg. F. or less

Quantity/Portion:

Scoops; cups; slices; tongs; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/26/06Day: TuesdayBREAKFAST - Arrival Time: 0653Officer's Signature: [Signature]No. of Meals: 4

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BANANA		40	
Hot Cereal	150 or More	COLD CEREAL		40	
Juice	40	SCRAMBLED EGGS	1/2	110	145
Milk	38 - 40	BLUEBERRY MUFFINS	2	65	120
		JELLY	1		
		MILK	1	40	

LUNCH - Arrival Time: 12:10  
12-26-06Officer's Signature: [Signature]No. of Meals: 4

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Honey Glazed Ham	3oz	65	145
Stew	160 or more	Hot Spiced Apple Pie	1/2	75	165
Hot Starch	150 or more	Stewed Apples	1/2	90	155
Hot Vegetables	160 or more	Robert Tomato Salad			
Canned fruits/Pudding	40 or less	Homemade Wheat Roll	1		
		Marshmallows	1		

DINNER - Arrival Time: 1645Officer's Signature: [Signature]No. of Meals: 4

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Corn Chard Soup	1	120	180
Stew	160 or more	BBQ Pork w/Hot Sauce	3oz	80	150
Soup	175 or more	Stewed Apples	2/3	80	150
Hot Vegetables	160 or more	Asparagus w/Hot Sauce	1/2		
Canned fruits/Pudding	40 or less	Wheat Roll	1		
Milk	40 or Less	Marshmallows	1		
		Marshmallows Omelette	1/2		

milk

Quantity/Portion:

40

Scoops; cups; tbs; tsp; bowl; handful; slices; slabs; Each; pieces; etc.....

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/25/06Day: MondayBREAKFAST - Arrival Time: 0745

Officer's Signature: \_\_\_\_\_

No. of Meals: 04

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	1/2 C.	40	
Hot Cereal	150 or More	French Toast	3		
Juice	40	Maple Syrup and 2 Margarine	1		
Milk	38 - 40	Turkey Bacon	2		
		2% Milk	1 C.	40	150
		Graham Cracker	3		
		Fresh Fruit (Vary)		40	

LUNCH - Arrival Time: 1156Officer's Signature: Phin

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef stew		100	145
Stew	160 or more	steamed rice		100	150
Hot Starch	150 or more	Mix Veg. salad		85	150
Hot Vegetables	160 or more	Fresh apples		40	
Canned fruits/Pudding	40 or less				

DINNER - Arrival Time: 1710Officer's Signature: Phin

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken with veg.		110	150
Stew	160 or more	steamed rice		90	150
Soup	175 or more	mushroom soup		90	175
Hot Vegetables	160 or more	Fresh melon		40	
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups; tbs; tsp; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/24/06Day: SUNDAYBREAKFAST - Arrival Time: 0706Officer's Signature: [Signature]No. of Meals: 4

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	chicken juice	1/2 c.	40	
Hot Cereal	150 or More	French Toast	2	40	150
Juice	40	maple syrup	1		
Milk	38 - 40	marshmallows	1		
		Turkey Bacon	2	45	150
		milk	1		

LUNCH - Arrival Time: 1225Officer's Signature: [Signature]No. of Meals: 4

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken soup w/ dumplings	2oz	100	170
Stew	160 or more	STEWED RICE	1/2	100	170
Hot Starch	150 or more	lettuce & tomato salad		70	150
Hot Vegetables	160 or more	Hot sauce with roll	1		
Canned fruits/Pudding	40 or less	marshmallows	1		
		carrots	1	40	

DINNER - Arrival Time: 1725Officer's Signature: [Signature]No. of Meals: 4

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Ham & cheese soup	1	140	185
Stew	160 or more	Beef & barley w/ veg.	2oz	80	150
Soup	175 or more	STEWED RICE	1/2	90	150
Hot Vegetables	160 or more	Butter beans	1/4		
Canned fruits/Pudding	40 or less	Ham & cheese with roll	1		
Milk	40 or Less	marshmallows	1		
		marshmallows	1/2	40	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups; tbs; tsp; bowl; handful; slices; slabs; Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/23/06Day: SaturdayBREAKFAST - Arrival Time: 0725Officer's Signature: Bms

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Aruskadu	203	80	145
Hot Cereal	150 or More	Cereal	1C		
Juice	40	Chilled Juice	64 ea	40	
Milk	38 - 40	Milk	04 ea.	40	
		Crackers, Graham	1 PKG		
		Twisted Bread	04 ea		
		Butter	04 ea		
		Jelly	04 ea		

LUNCH - Arrival Time: 0125Officer's Signature: Bms

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Stir fry Turkey w/ broccoli & mushroom	3 ea	90	150
Stew	160 or more	Rice	213 ea	90	165
Hot Starch	150 or more	Emmental Salad			
Hot Vegetables	160 or more	wheat roll			
Canned fruits/Pudding	40 or less	Sherbet granola Bar			
		milk		40	
		Sandwich			

DINNER - Arrival Time: 1650Officer's Signature: Bms

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef Adobo	2/3 C.	141	155
Stew	160 or more	Steamed Rice	2/3 C.	138	146
Soup	175 or more	Margarine	1 ea.		
Hot Vegetables	160 or more	Milk	1 ea.	40	
Canned fruits/Pudding	40 or less	Tuna Sandwich	1 ea.		
Milk	40 or Less	fresh Apple	1 ea.	40	

**Generally, Temperature standards are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups; tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 1/2/22/06Day: FridayBREAKFAST - Arrival Time: 0710Officer's Signature: Bmt

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Egg	1	92	145
Hot Cereal	150 or More	Muffin, Butter, Jelly	1		
Juice	40	Ham	2	100	150
Milk	38 - 40	Croissants	2		
		Meat	1	40	
		Orange	1	40	
		Juice	1	40	

LUNCH - Arrival Time: \_\_\_\_\_

Officer's Signature: Bmt

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Food Cancelled JDU Party Time!			
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER - Arrival Time: 1655Officer's Signature: Bmt

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish Florentine	302	100	145
Stew	160 or more	Rice	2/3 C.	100	150
Soup	175 or more	Hearty Soup	1 C.	100	160
Hot Vegetables	160 or more	Buttered Peas	1/2 C.	90	145
Canned fruits/Pudding	40 or less	Apple Sauce	1 C.		
Milk	40 or Less	milk	04 ea.	40	
		Sandwich	04 ea.		

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups; tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/21/06Day: ThursdayBREAKFAST - Arrival Time: 0725Officer's Signature: Bms

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	2m Cook	3 pcs	85	155
Hot Cereal	150 or More	Syrup, Butter, orange.	1 each		
Juice	40	4 can	1 pc	85	155
Milk	38 - 40	4 can 12-oz			
		Crackers			

LUNCH - Arrival Time: 1210Officer's Signature: Bms

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Roast Turkey	3/13	45	157
Stew	160 or more	Sandwich	05 ea.		146
Hot Starch	150 or more	Baked Sweet Potato	1/2 C.	95	165
Hot Vegetables	160 or more	Seasoned Peas & Carrots	1/2 C.	90	160
Canned fruits/Pudding	40 or less	Heavy cream	1 C.	40	
		Dinner rolls/butter	05 ea.		
		milk/juice	05 ea.	40	

DINNER - Arrival Time: 1700Officer's Signature: Bms

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Stirry Ground Beef	1/2 cup	170	150
Stew	160 or more	Rice	1/2 cup	109	146
Soup	175 or more	French Onion Soup	1/2 cup	96	146
Hot Vegetables	160 or more	Marmalade Lettuce & Tomato Salad	1/2 cup		
Canned fruits/Pudding	40 or less	Peach Melba's / Angel Food cake	1/2 cup		
Milk	40 or Less	milk	1 ea.		
		Stardust	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups; tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 1/2/20/06Day: WednesdayBREAKFAST - Arrival Time: 0712Officer's Signature: Bmz

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled egg	1/2 c.	40	150
Hot Cereal	150 or More	Rice	2/3 c.	60	160
Juice	40	Orchard Juice	1/2 c.	40	
Milk	38 - 40	milk	5 ea.	40	
		Cranberry	5 ea.	40	
		Jelly	2 ea.		
		Buttered wheat toast	1 slice		

LUNCH - Arrival Time: 11:55Officer's Signature: Bmz

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat <del>chicken</del>	110 - 140	Hamburger steak w/ Mushroom gravy	3 ea.	85	169
Stew <del>chicken</del>	160 or more	Cake	1 pc.		
Hot Starch	150 or more	Mashed Potato	1/2 c.	80	170
Hot Vegetables	160 or more	Green Beans	3/4 c.		
Canned fruits/Pudding	40 or less	Fruit Salad	1/2 c.	40	
		Dinner rolls	12 ea.		
		Butter	10 ea.		

DINNER - Arrival Time: 11:15Officer's Signature: Bmz

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Herbal Pork Loins	3 ea.	100	145
Stew	160 or more				
Soup	175 or more	Hearty Veg. Soup	1 c.	100	175
Hot Vegetables	160 or more	Green Pea & Cauliflower Salad	1/2 c.	150	160
Canned fruits/Pudding	40 or less	Mandel in Orange	1/2 c.	40	
Milk	40 or Less	milk	5 ea.		
		Dinner rolls/butter	05 ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups; tbs; tsp; bowl; handful; slices; slabs; Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/19/06Day: TUESDAYBREAKFAST - Arrival Time: 0700Officer's Signature: [Signature]No of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BACON	3 PCS.	90	120
Hot Cereal	150 or More	FRENCH TOAST	3 PCS.	90	90
Juice	40	ORANGE	1 ea.		
Milk	38 - 40	GRAPPA COCAINOTE	3 PCS.		
		BUTTER / SYRUP	1 ea.		
		MILK / JUICE	1 ea.	40	40

LUNCH - Arrival Time: 1145Officer's Signature: [Signature]No. of Meals: 02

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ira/ian Garden Soup	1 bowl	160°	176°
Stew	160 or more	Grilled Turkey & Swiss Melt	<del>1 ea.</del>		
Hot Starch	150 or more	Sandwich	1 ea.		
Hot Vegetables	160 or more	Fruitful Coleslaw	1 bowl	40°	40°
Canned fruits/Pudding	40 or less	Milk	1 ea.	40°	40°
		Turkey		40°	40°
		Turkey Sandwich	1 ea.		

DINNER - Arrival Time: 1640Officer's Signature: [Signature]No. of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	FISH FLORORATING	3 oz.	100	130
Stew	160 or more	STEAMING RICE	2/3 c	102	161
Soup	175 or more	CORN SOUP (CRAB)	1 c.	96	177
Hot Vegetables	160 or more	SPINACH ZUCCHINI w/ Tomatoes	1 scr	160	161
Canned fruits/Pudding	40 or less	& ONIONS			
Milk	40 or Less	BLUESH BANANA / ORANGE	1 ea.	40	40
		MILK	2 ea.	40	40

SANDWICH

Quantity/Portion: 1 ea. 40 40  
 Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/18/06Day: MONDAYBREAKFAST - Arrival Time: 6205Officer's Signature: [Signature]No of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLE EGGS	1/4 c.	70	142
Hot Cereal	150 or More	HASH BROWNED POTATOES	1/2 c.	80	150
Juice	40	BAVANIA MUFFIN	1 ea.		
Milk	38 - 40	<del>TELLY</del> GRAHAM CRACKER	3 ea.		
		APPLE	1 ea.		
		TELLY / BUTTER	1 ea.		
		MILK / JUICE	1 ea.	40	40

LUNCH - Arrival Time: 1130Officer's Signature: [Signature]No. of Meals: 02

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	PORK CHOP (BAKED)	2 PCS.	100	143
Stew	160 or more	MASH POTATO	1 SCP.	90	161
Hot Starch	150 or more	SAUTED WILK BEAN & BEEF PLANT	1 SCP.	90	160
Hot Vegetables	160 or more	DINNER ROLL / MARGARINE	1 ea.		
Canned fruits/Pudding	40 or less	PEACH	1 BUL.	40	40
		HAM SANDWICH	1 ea.	40	40
		MILK / JUICE	1 ea.	40	40

DINNER - Arrival Time: 1455Officer's Signature: [Signature]No. of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	CHICKEN CURRY	1 SCP	100	141
Stew	160 or more	STEAM RICE	1 SCP	95	160
Soup	175 or more	BROCCOLI	4 PCS.	100	160
Hot Vegetables	160 or more	SALAD	1 BUL.	40	40
Canned fruits/Pudding	40 or less	ORANGE	1 ea.		
Milk	40 or Less	DINNER ROLL 2ea. / MARGARINE	1 ea.		
		MILK / JUICE	1 ea.	40	40

HAM SANDWICH

Quantity/Portion: 1 ea. 40 40  
 Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/17/00Day: SUNDAYBREAKFAST - Arrival Time: 0645Officer's Signature: [Signature]No of Meals: 07

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	GRILLED HAM	102	96	120
Hot Cereal	150 or More	BANANAS PANCAKES	200	90	48
Juice	40	MARGARINE	100		
Milk	38 - 40	SUGAR	200		
		APPLE	100		
		COOKIES (SUGAR)	100		
		MILK / JUICE	100	90	90

LUNCH - Arrival Time: 1150Officer's Signature: [Signature]No. of Meals: 06

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	CHICKEN CORAGHER	302	80	130
Stew	160 or more	STEAMOD RICE	1/2 C.	90	150
Hot Starch	150 or more	SANTOD LOCAL SEASONED VEGETABLES	3/4 C.	90	160
Hot Vegetables	160 or more	TINIAS / MARGARINE	100	90	90
Canned fruits/Pudding	40 or less	FRUIT (SANTOD MIXED FRUIT)	1 BOWL	90	90
		SANDWICH TUNA	100	90	90
		MILK / JUICE	100	90	90

DINNER - Arrival Time: 1650Officer's Signature: [Signature]No. of Meals: 04

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	POKE POT ROAST w/ GRAVY	202	90	130
Stew	160 or more	STEAMOD RICE	1/2 C.	92	161
Soup	175 or more	HEARTY VEGETABLE SOUP	1 BOWL	100	175
Hot Vegetables	160 or more	WHEAT BREAD / MARGARINE	100		
Canned fruits/Pudding	40 or less	CUCUMBER MARINATED SALAD	1 BOWL	90	90
Milk	40 or Less	2 PEACH HALVES	1 BOWL	90	90
		MILK / TUNA SANDWICH	200	90	90

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/16/06Day: SaturdayBREAKFAST - Arrival Time: 0712Officer's Signature: Bms

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Boiled Eggs		99°	127
Hot Cereal	150 or More				
Juice	40	Feltty Chilled Juice			
Milk	38 - 40	milk			
Soup		Pumpkin Soup		99°	127

LUNCH - Arrival Time: 1210Officer's Signature: Bms

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Curry	3 oz.	116.1	147.2
Stew	160 or more	Dinner rolls/Bitter	1 ea.		
Hot Starch	150 or more	Rice	2/3 c.		
Hot Vegetables	160 or more	stir fry Oriental Veg.	1/4 c.		
Canned fruits/Pudding	40 or less	melon	1 c.		
		milk	07 ea.		
		Sandwich	07 ea.		

DINNER - Arrival Time: 1655Officer's Signature: Bms

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef Bistek w/veg.		100.4	147.2
Stew rice	160 or more	rice		100.1	139.1
Soup	175 or more	Hearty Veg. Soup		136.4	145.2
Hot Vegetables	160 or more	Seasoned Carrots			
Canned fruits/Pudding	40 or less	grapes			
Milk	40 or Less	milk			
		Sandwich			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/15/06Day: FridayBREAKFAST - Arrival Time: 0710Officer's Signature: Bms

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled egg	1/2c		
Hot Cereal	150 or More	Oatmeal	1/2c		
Juice	40	Chilled juice	5 ea.		
Milk	38 - 40	milk	5 ea.		
		Jelly	5 ea.		
		Oranges	5 ea.		
			5 ea.		

LUNCH - Arrival Time: 1212Officer's Signature: Bms

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Roast Beef	3oz	140	140°
Stew	160 or more				
Hot Starch	150 or more	Rice	2/3 c.		
Hot Vegetables	160 or more	Buttered carrots Veg. Cabbage Salad	1/2 c.		
Canned fruits/Pudding	40 or less	Jello	1 c.		
		Dinner rolls	2 ea.		
		Milk/Sandwich	6 ea.		

DINNER - Arrival Time: 1655Officer's Signature: Bms

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish w/ tartar sauce & Lemon	3 oz		140°
Stew	160 or more	Rice	2/3 c.		
Soup	175 or more	Miso Soup	1 c.		
Hot Vegetables	160 or more	Buttered green beans / Chinese Cabbage	1/2 c.		
Canned fruits/Pudding	40 or less	Mixed fruit	1 c.		
Milk	40 or Less	milk	6 ea.		
		Sandwich	6 ea.		

**Generally, Temperature standard are:**

- Creamed Items and Hot-Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/14/06Day: ThursdayBREAKFAST - Arrival Time: 0710Officer's Signature: BWS

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Turkey Bacon	2 ea.		
Hot Cereal	150 or More	Crackers	1 PKg		
Juice	40	Chilled Juice	1 ea.		
Milk	38 - 40	milk	1 ea.		
Fresh fruit		Grapes / watermelon	1 ea.		
		Butter / maple syrup	1 ea.		

LUNCH - Arrival Time: 1205Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Crispy Chicken w/ Potato	1 slc	95°	142°
Stew	160 or more	Onion rolls	2 ea.	96°	36°
Hot Starch	150 or more	milk	1 ea.	Cold	Cold
Hot Vegetables	160 or more	Carrot w/ raisins	1/2 cup	Cold	Cold
Canned fruits/Pudding	40 or less	fresh apple	1 ea.	Cold	Cold
		Seasoned Peas	1/2 cup	Cold	Cold
		Fruit juice	1 ea.	Cold	Cold

DINNER - Arrival Time: 1700Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork chops	302	98°	148°
Stew	160 or more	Steamed Rice	2/3 C.	93	146
Soup	175 or more	Minestrone Soup	1 C.	98°	141°
Hot Vegetables	160 or more	Corn & broccoli Salad	1/2 C.	Cold	Cold
Canned fruits/Pudding	40 or less	Wheat Roll	2 ea.		
Milk	40 or Less	Pear halves	2 ea.		
		milk, margarine, Sandwich	1 ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/13/00Day: WEDNESDAYBREAKFAST - Arrival Time: 0745Officer's Signature: EB

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1/2 c.	100	141
Hot Cereal	150 or More	SCATTERED WASH BROWNED POTATOES	1/2 c.	90	152
Juice	40	BUTTERED WHOLE TOAST	2 Pcs.		
Milk	38 - 40	JELLY	1 oz.		
		MILK / JUICE	1 oz.	40	40
		GRANAM CRACKER	3 Pcs.		
		ORANGE'S	1 oz.		

LUNCH - Arrival Time: 1215Officer's Signature: EBNo. of Meals: 02

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Old Fashion Meatloaf	3oz.	130°	131°
Stew	160 or more	Buttered Mashed Potatoes / gravy	1/2 c.	120°	130°
Hot Starch	150 or more	Seasonal Mixed Plus 2 Carrots	1/2 c.	150°	162°
Hot Vegetables	160 or more	Dinner Roll	2 Pcs.		
Canned fruits/Pudding	40 or less	Peach Half	1/2 c.		
		Milk / Juice	1 ea.		
		Tuna Sandwich	1 ea.		

DINNER - Arrival Time: 1620Officer's Signature: EB

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	TURKEY ADORO	3oz.	136	140
Stew	160 or more	STRAWBERRY RICE	1 SLP.	142	169
Soup	175 or more	CHICKEN QUINCE SOUP	1 BUL.	130	176
Hot Vegetables	160 or more	DINNER ROLL	2 Pcs.		
Canned fruits/Pudding	40 or less	MILK	1 SLP.		
Milk	40 or Less	GRAPES	1 BUL.		
		MILK	1 oz.	40	40

SANDWICH

Generally, Temperature standard are:

- Creamed Items and Hot-Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12-12-06Day: TuesdayBREAKFAST - Arrival Time: 0650

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED Eggs	1/2 c.	100	141
Hot Cereal	150 or More	COLD CEREAL		COLD	
Juice	40	Juicy Juice	1	40	40
Milk	38 - 40	MILK	1 c. 2%	40	40
		BLUEBERRY MUFFIN /	2		
		JELLY / Margerin	1 ea. / 1 ea.		
		BANANA	1 ea.		
		ROSKETI	1 ea.		

LUNCH - Arrival Time: 1215Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	HONEY GLAZED HAM	2 Pcs.	90	140
Stew	160 or more	HOT SAUCE ESCALOPED APPLES	1 ea.	90	165
Hot Starch	150 or more	STARCHED POTATOES	1 pc.	100	151
Hot Vegetables	160 or more	BROIL TOMATOES STEAM	1 ea.	165 <sup>90</sup>	165 <sup>90</sup>
Canned fruits/Pudding	40 or less	SANDWICH	1 pc.	40	40
		MEAT / JELLY	1 ea.	40	40
		MARGERIN / DIAMOND PEAR	2 ea.		

DINNER - Arrival Time: 1655Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BBQ Fish with Tartar sauce	3 oz	75	120
Stew	160 or more	Steamed Rice	1/2	120	152
Soup	175 or more	Homemade corn crab soup	1 c	100	176
Hot Vegetables	160 or more	Asparagus w/cheese sauce	1 pc.	110	160
Canned fruits/Pudding	40 or less	Mandarin oranges	1/2 c	40	40
Milk	40 or Less	2% milk	1 c	40	40
		Homemade Wheat Roll - (Margarine)			

CHOPED PINEAPPLE

Quantity/Portion:

Scoops; cups; tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12-11-06Day: MondayBREAKFAST - Arrival Time: 0700Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled Eggs	1/4 c.	100	144
Hot Cereal	150 or More	Hot Cereal	1/2 c.	40	40
Juice	40	Buttered wheat toast	2 ea.		
Milk	38 - 40	Juice	1 ea.		
		Cheddar Cheese	3 ea.		
		Milk / Juice	1 ea.	40	40
		Oranges	1 ea.		

LUNCH - Arrival Time: 1230Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	SPAGHETTI	2 ea.	90	120
Stew	160 or more	TOAST BREAD	2 ea.		
Hot Starch	150 or more	SALAD	1 ea.	40	40
Hot Vegetables	160 or more	TUNA SANDWICH	1 ea.		
Canned fruits/Pudding	40 or less				
		Milk / Juice	1 ea.	40	40
		Oranges	1 ea.		

DINNER - Arrival Time: 1645Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken Cacciatore	3 oz.	100	130
Stew	160 or more	Steamed Rice	2/3 c.	110	160
Soup	175 or more	Homemade Mushroom Soup	1 c.	130	175
Hot Vegetables	160 or more	Sautéed local spinach w Carrots/pepper	1/2 c.	130	161
Canned fruits/Pudding	40 or less	Watermelon / butter	1 1/2 c.		
Milk	40 or Less	MILK	1 c. 2%	40	40

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12-10-06 SunDay: SundayBREAKFAST - Arrival Time: 0700Officer's Signature: Rn.

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast	3 pc	92°	130°
Hot Cereal	150 or More	Turkey Bacon	2 pc	63°	123°
Juice	40				
Milk	38 - 40	milk	1c.	40°	40°
		chilled juice	1/2c.	40°	40°

LUNCH - Arrival Time: 1200Officer's Signature: Rn.

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	CHICKEN SOUP w/ BANANA	3 oz.	120°	187°
Stew	160 or more				
Hot Starch	150 or more	STEAMED RICE	1/3c.	101°	165°
Hot Vegetables	160 or more	LETTUCE + TOMATO SALAD	1c.	40°	40°
Canned fruits/Pudding	40 or less	CANTALOUPE	1c.	42°	40°
		MILK	1c.	40°	40°
		DINNER ROLL	2 pc	63°	63°

DINNER - Arrival Time: 1145Officer's Signature: Rn.

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	seafood stirfry w/ Veggies.	1c.	100°	148°
Stew	160 or more	steamed rice.	1/3c.	115°	169°
Soup	175 or more	Homemade Veg Soup.	1c.	128°	182°
Hot Vegetables	160 or more	Buttered corn	1/2c.	82°	119°
Canned fruits/Pudding	40 or less	Mandarin Oranges + Jello	1/2c.	40°	40°
Milk	40 or Less	milk	1c.	40°	40°
		Dinner roll.	1 pc.	63°	63°

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups; tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/09/06Day: SaturdayBREAKFAST - Arrival Time: 0655Officer's Signature: Brrr

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<u>Amsterdam</u>	<u>1c.</u>	<u>100</u>	<u>150</u>
Hot Cereal	150 or More	<u>Cereal</u>	<u>1c.</u>		
Juice	40	<u>Chilled Juice</u>	<u>1ca.</u>	<u>40</u>	
Milk	38 - 40	<u>Milk</u>	<u>1ca.</u>	<u>40</u>	
		<u>Twist Bread</u>	<u>1ca.</u>		
		<u>Graham Crackers</u>	<u>1pkg</u>		
		<u>Oranges</u>	<u>1ca.</u>	<u>40</u>	

LUNCH - Arrival Time: 1225Officer's Signature: Brrr

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	<u>String Turkey w/ Mushrooms</u>	<u>302</u>	<u>115</u>	<u>160</u>
Stew <u>N/A</u>	160 or more				
Hot Starch	150 or more	<u>Rice</u>	<u>1/3 c.</u>	<u>110</u>	<u>150</u>
Hot Vegetables	160 or more	<u>Emmental Salad</u>	<u>1c.</u>		
Canned fruits/Pudding	40 or less	<u>SAUERBROT (Ice Cream)</u>	<u>1c.</u>	<u>40</u>	
		<u>Dinner rolls/butter</u>	<u>2 ea</u>		
		<u>Milk</u>	<u>5 ea</u>	<u>40</u>	

DINNER - Arrival Time: 1655Officer's Signature: Brrr

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<u>Rice</u>	<u>1scp</u>	<u>110</u>	<u>150</u>
Stew	160 or more	<u>Beef Adobo</u>	<u>1 terr.</u>	<u>110</u>	<u>145</u>
Soup	175 or more	<u>Soup</u>	<u>1 bowl</u>	<u>110</u>	<u>175</u>
Hot Vegetables	160 or more	<u>Cucumber salad</u>	<u>1 bowl</u>		
Canned fruits/Pudding	40 or less	<u>Dinner Roll w/ Butter</u>			
Milk	40 or Less	<u>Fruit Sandwich</u>		<u>40</u>	
		<u>Milk</u>		<u>40</u>	

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/08/09Day: ThursdayBREAKFAST - Arrival Time: 0708Officer's Signature: Brr

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Poached eggs	2 ea.	100	145
Hot Cereal	150 or More	Buttered Wheat Toast	1 c.		
Juice	40	Chilled Juice	1 ea.	40	
Milk	38 - 40	milk	1 ea	40	
		Graham Crackers	1 PKG		
		Oranges	1 ea	40	

LUNCH - Arrival Time: 1205Officer's Signature: Brr

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Red Rice	1 Scp	105	160
Stew	160 or more	BBQ chicken leg Quarter	1 pc	110	140
Hot Starch	150 or more	Beans	1 Scp		
Hot Vegetables	160 or more	Dinner rolls w/ butter	2 pcs		
Canned fruits/Pudding	40 or less	Grapes	9 pcs	40	
		Sandwich	1		
		milk	1	40	

DINNER - Arrival Time: 1710Officer's Signature: Brr

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Dice	1 Scp	101	160
Stew	160 or more	Mahi Mahi	2 pcs	100	165
Soup	175 or more	Soup	1	100	175
Hot Vegetables	160 or more	Dinner roll w/ butter	2 pcs		
Canned fruits/Pudding	40 or less	Mix veg, Apple Sauce	1 Scp		
Milk	40 or Less	Sandwich	1		
		Milk	1	40	

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Dec 07, 2006Day: THURSDAYBREAKFAST - Arrival Time: 0710

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pan Cook	3	80	145
Hot Cereal	150 or More	Syrup, Butter	2		
Juice	40	Ham	1	80	110
Milk	38 - 40	Cookies	2		
		Milk, Juice	1 each	40	

LUNCH - Arrival Time: 1637Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Roll	2 pcs	Warm	
Stew	160 or more	Mashed Potato	1/2 cup	56	140
Hot Starch	150 or more	Veg. Salad	1/2 cup	60	
Hot Vegetables	160 or more	Butter	1 ea.	Warm	
Canned fruits/Pudding	40 or less	Milk	1 ea.	Cold	
		Turkey w/ gravy	2 ea.	100	150

DINNER - Arrival Time: 1635Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Stir-fry Ground Beef w/ mushrooms	3 oz	80	150
Stew	160 or more				
Soup	175 or more	French Onion Soup	1 c.	100	175
Hot Vegetables	160 or more	Mариnated Lettuce & Tomato Salad	1 c.		
Canned fruits/Pudding	40 or less	Angel Food cake / Peach Halves	2 ea.	40	
Milk	40 or Less	Milk	1 ea.	40	
		Butter / Graham Crackers	1 ea.		

Tuna SandwichQuantity/Portion: 1 ea.

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

Generally, Temperature standard are:

- Creamed Items and Hot-Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/06/06Day: WEDNESDAYBREAKFAST - Arrival Time: 0700Officer's Signature: Bms

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	1/2 cup	cold	
Hot Cereal	150 or More	Steamed Rice	2/3 c.	98°	142°
Juice	40	Scrambled egg	1/2 cup	10°	70°
Milk	38 - 40	milk	1 c. 27.	cold	
		Jelly	1 ea.		
		graham crackers	3 pcs. ea.		
		Orange fruit	1 ea.		

LUNCH - Arrival Time: 1225

Officer's Signature:

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	hash potato w/ gravy	1/2 cup	85	136
Stew	160 or more	Hamburger steak w/ gravy	1 pc.	110	146
Hot Starch	150 or more	Dinner roll w/ butter	2 pcs.		
Hot Vegetables	160 or more	Ice Cream, cake, Fruit salad	1/2 cup	106	
Canned fruits/Pudding	40 or less	sandwich	1 ea.		
		milk	1 ea.	cold	

DINNER - Arrival Time: 1711Officer's Signature: Bms

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Herbed Pork loin	1 c.	139.7	168.3
Stew	160 or more				
Soup	175 or more	Veg. Soup	1 c.	142.	170.
Hot Vegetables	160 or more	Veg. Soup Green pea/Cauliflower	1 c.		
Canned fruits/Pudding	40 or less	Mandarin Oranges	1/2 c.		
Milk	40 or Less	milk	1 ea.		
		Sandwich	1 ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups; tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/05/06Day: TUESDAYBREAKFAST – Arrival Time: 0700  
No. of Meals: 12Officer's Signature: NT

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French	6 pc	63	112'
Hot Cereal	150 or More	Bacon	3 pc	64	115'
Juice	40	Camp			
Milk	38 - 40	Milk / Juice 2%		40	40
		Crackers	3 ea.	63	62'

LUNCH – Arrival Time: 1200  
No. of Meals: 12Officer's Signature: FF

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Italian Garden Soup		109'	189'
Stew	160 or more	Grilled Turkey and Swiss Melt	1/3	98'	140'
Hot Starch	150 or more	Sandwich Beefed on a Bun	1 ea		
Hot Vegetables	160 or more	Fruitful Coleslaw	1 Bo	40'	40'
Canned fruits/Pudding	40 or less	Banana	1 ea	40'	40'

DINNER – Arrival Time: 1605  
No. of Meals:Officer's Signature: Re

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Corn Crab Soup	1c.	150'	182'
Stew	160 or more	Fish Florentine	3 pc	107	148'
Soup	175 or more	Blushing Pear Salad	1c.	40	40'
Hot Vegetables	160 or more	Steamed Rice	7/3	110'	168'
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12-04-06Day: MondayBREAKFAST - Arrival Time: 7:30Officer's Signature: [Signature]No. of Meals: 07

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled Egg	1/2c	78	110
Hot Cereal	150 or More	Hash Browned Potatoes	1/2c	101	168
Juice	40	Banana muffin	2	63	63
Milk	38 - 40	Jelly	2	40	40
		2% milk	1c	40	40
		chilled juice	1/2c	40	40

LUNCH - Arrival Time: 12:10Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	30 Grilled BBQ Pork Chop	30z	105	165
Stew	160 or more	Au gratin Potatoes	1c	120	178
Hot Starch	150 or more	Sauteed seasoned mixed vegetables	1/2c	68	110
Hot Vegetables	160 or more	2 Homemade Wheat Roll and 1 margarine		55	55
Canned fruits/Pudding	40 or less	Waldorf Salad	1/2	40	40
		2% milk	1c	40	40

DINNER - Arrival Time: 4:30Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken dumplings		105	165
Stew	160 or more				
Soup	175 or more	rice		98	168
Hot Vegetables	160 or more	vege soup.		120	179
Canned fruits/Pudding	40 or less	mixed salad		40	40
Milk	40 or Less	milk		40	40

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/03/06Day: SUNDAYBREAKFAST – Arrival Time: 0700Officer's Signature: [Signature]No of Meals: 07

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blueberry Pancakes	3 pcs.	64°	115°
Hot Cereal	150 or More	Grilled Ham	2 oz.	98°	168°
Juice	40	Apple	1 ea	40°	40°
Milk	38 - 40	Three Milk	1 ea.	40°	40°
		Milk	1 ea.	40°	40°
		Graham Crackers	3 ea.	63°	63°

LUNCH – Arrival Time: 1200Officer's Signature: [Signature]No. of Meals: 07

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Rice	1 Sep.	110°	170°
Stew	160 or more	Chicken Reliquen	2 oz.	95-3°	164°
Hot Starch	150 or more	Mixed fruit	1 bowl	40°	40°
Hot Vegetables	160 or more	Peanut Butter Sandwich	1 ea.	40°	40°
Canned fruits/Pudding	40 or less	Juice	1 ea.	40°	40°
		Milk	1 ea.	40°	40°

DINNER – Arrival Time: 1700Officer's Signature: [Signature]No. of Meals: 07

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1 Sep	119°	170°
Stew	160 or more	Pot Roast	3 pcs.	108°	168°
Soup	175 or more	Vegesable Soup	1 bowl	119°	180°
Hot Vegetables	160 or more	Mixed Salad	1 bowl	40°	40°
Canned fruits/Pudding	40 or less	Peanut Butter Sandwich	1 ea.	40°	40°
Milk	40 or Less	Milk	1 ea.	40°	40°

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 1/2/02/06Day: SaturdayBREAKFAST - Arrival Time: 0705Officer's Signature: [Signature]No. of Meals: 07

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	boiled egg	1 pc.		
Hot Cereal	150 or More	pumpkin soup	1 1/2 cup	10°	95°
Juice	40	twisted bread	1 pc. ea.	0°	12°
Milk	38 - 40	margarine	1 pc. ea.		
		Jelly	1 pc. ea.		
		milk, orange fruit	1 ea.		
		graham cracker			

LUNCH - Arrival Time: 1200Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken Curry w/ Sauce	3oz.	98	140
Stew	160 or more		2		
Hot Starch	150 or more	Rice	2/3 C	90	141
Hot Vegetables	160 or more	stir fry Oriental Veg.	1/2 C.		
Canned fruits/Pudding	40 or less	Fresh grapes	1 C.		
		milk	1 ea.		
		Sandwich, tuna	1 ea.		
		Butter	1 ea.		

DINNER - Arrival Time: 1720Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1 cup	142	
Stew	160 or more	Beef Steak	1 cup	144	
Soup	175 or more	Carrots, Apple			
Hot Vegetables	160 or more	Dinner roll w/ Butter			
Canned fruits/Pudding	40 or less	Sandwich			
Milk	40 or Less	Milk			

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F. or more
- Vegetables and Stews: 160 Deg. F. or more
- Soups and gravies: 175 Deg. F. or more
- Meats (sliced) 140 Deg. F. or more; may be served at no less than 110 Deg. F. for 30 minute serving period
- Milk Products: 40 Deg. F. or less
- Salads, Juices, and Canned Fruits: 40 Deg. F. or less

**Quantity/Portion:**

Scoops; cups, telen; teap; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/01/06Day: FridayBREAKFAST - Arrival Time: 0725Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled egg	1/2 C	100	140
Hot Cereal	150 or More	Cereal	1/2 C	95	150
Juice	40	Apple Juice	1/2 C	40	
Milk	38 - 40	Milk	1 ea	40	
		crackers	1 pk		
		Oranges	6 ea	40	

LUNCH - Arrival Time: 1225Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Tender Roast Beef	3 oz	80	140
Stew	160 or more	Hearty Beef	2/3 C	80	160
Hot Starch	150 or more	Buttered Corn	1/2 C	80	160
Hot Vegetables	160 or more	Vegetables			
Canned fruits/Pudding	40 or less	Homemade fruit Pudding			
		Red Fanned Jello		40	
		pancake	1 ea	40	

DINNER - Arrival Time: 1700Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1 sq	65	150
Stew	160 or more	Fish w/ Tartar Sauce	2 pcs	80	160
Soup	175 or more	Green Beans	1 serv.		
Hot Vegetables	160 or more	Dinner roll w/ Butter	2 pcs		
Canned fruits/Pudding	40 or less	Honey dew	1 bowl	40	
Milk	40 or Less	Sandwich	1 each		
		Milk	1 each	40	

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups; tbsen; tस्पn; bowl; handful; slices; slabs; Each; pieces; etc.....